

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ROOST CAFE & BISTRO	REGULAR	2018-07-16	Yes	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
ROOST CAFE & BISTRO	FOLLOW_UP_FULL	2018-07-30	No	6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
THE MAINE CATCH	REGULAR	2021-08-17	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(A)	There is no consumer advisory.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
THE MAINE CATCH	REGULAR	2023-07-26	No	4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N